

WATERMARK
@ SILVERWATER RESORT
RESTAURANT, CAFE & BAR

a la carte menu

bread selection

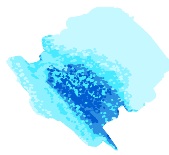
organic bread platter warm bread rolls, ridge estate mornington peninsula olive oil, 12 year old de nigris balsamic vinegar	10
bruschetta, toasted ciabatta, vine ripened tomato, fresh basil, spanish onion	10
toasted flat bread, trio of dips	12

light meals

house made french onion soup, swiss gruyere cheese crouton	10
pork rillettes, a rustic form of pâté made from slow cooked pork belly, grilled organic farmers bread, pear and saffron relish	16
roasted half shell scallops spinach, roast cherry tomato and fresh herb salsa	18
grilled eggplant, spinach, pine nut and haloumi cheese galette tomato, thyme and fried caper dressing	17

entree / main

carrot and chestnut cannelloni, broccolini, watercress cream	18/29
grilled portobello mushrooms, pancetta, toasted brioche, james squire porter and cloth matured english cheddar sauce	16/27
lemon pepper and sea salt calamari chick pea, coriander and cherry tomato salad, blood orange vinaigrette	14/24
deboned confit chicken thigh creamed leeks, dijon mustard aioli	15/25
rhyll smoked trout, nicoise salad, lemon infused crispy potato, soft boiled egg	18/28



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main

daube of beef a traditional french casserole of beef cheeks and fresh herbs braised in red wine, roasted baby carrots, horseradish mash	32
grilled pork cutlet bubble and squeak, charcutiere sauce	32
forest mushroom black risotto carnaroli and black aromatic rice, truffle infused olive oil, parmesan wafer	28
pan seared market fish sautéed celeriac, green peas, spinach, roast capsicum hollandaise	32
pot roasted lamb shoulder, manzanilla olives, dried apricots, parsnip skordalia, orange vino cotto jus	29

from the grill

200g grain fed eye fillet	36
300g certified black angus sirloin	32
300g north queensland grain fed scotch fillet	35
200g atlantic salmon	32
award winning san remo gourmet sausages	24
half lobster	45

all dishes from the grill are served with

hand cut chips and rocket and parmesan salad

or

creamy mash with roasted dutch carrots, green beans & toasted walnuts

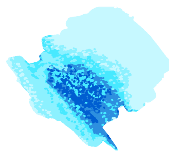
with your choice of

house made jus, garlic and herb butter or bush tomato and peppercorn marmalade

sides

shoestring fries, aioli
roasted dutch carrots with thyme
roasted garlic portabello mushrooms
steamed greens
creamy potato mash
rocket and parmesan salad

all sides 7



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final fling

caramel poached pears, bitter callebaut chocolate sauce, thickened cream	15
macadamia nut and date tart, rum and raisin ice cream	15
baked apple pudding, maple syrup sauce, cinnamon ice cream	15
espresso shot vanilla ice cream, frangelico, warm chocolate brownie	18
international and australian cheese board, quince paste, dried fruit, lavosh crisps	
select one cheese	15
select two cheese	18
select three cheese	21

liqueur coffee's

silverwater house special frangelico, bailey's irish cream	12
scottish glenfiddich pure malt	12
parissienne hennessey xo cognac	12
irish bushmills 12 year old irish whisky	12
seville cointreau	12
russian twist absolut vanilla	12
calypso kahlua	12
jamaican tia maria	12
hazelnut latte frangelico	12
butterscotch latte butterscotch schnapps	12